

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

19
JUN 1858

JUNE JELLIES

A radio conversation between Miss Ruth Van Deman, Bureau of Home Economics and Mr. Wallace Kadderly, Office of Information, broadcast Thursday, June 2, 1938, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and a network of 93 associate radio stations.

--oo0Ooo--

WALLACE KADDERLY:

And here we are on the second of these rare days in June. And here comes Ruth Van Deman with what looks to me like two glasses of jelly - - - Rare June jelly, Ruth?

RUTH VAN DEMAN:

No, Mrs. Yeatman was a little apologetic about sending these, because they aren't June jellies. They're quince and mint-flavored apple from last fall.

KADDERLY:

They look very, very good to me.

VAN DEMAN:

She hoped they might give you a little inspiration, as you talk about the art of jelly making.

KADDERLY:

As you talk.

VAN DEMAN:

You aren't going to disappoint those ladies in Pennsylvania and Montana are you? They wrote they'd be listening today.

KADDERLY:

Disappoint a listener? Never - - if I can help it. As a matter of fact, I got very much interested over at the Delaware Experiment Station the other day, in what they're doing on fruit pectins.

VAN DEMAN:

Helping to take the guesswork out of jelly making.

KADDERLY:

So it seems. That was it. And I like what Mrs. Yeatman and Miss Stienbarger say in their new bulletin, about science working out basic yet flexible rules for making jellies and preserves. A great improvement over the old rule-of-thumb ways.

VAN DEMAN:

Luck, as Great Aunt Julia called it - - -

(over)

KADDERLY:

Yes, and she was very lucky to get as good results as she did -- - considering the chemical make-up of jelly, as we know it now, with its combination of pectin, acid, and sugar - - -

VAN DEMAN:

And in exactly the right proportions. If they're to give that clear, sparkling, tender, quivering quality of perfect jelly - - -

KADDERLY:

And I understand you have to use the fruit at a certain stage to get the most pectin and enough acid.

VAN DEMAN:

Yes, slightly on the under-ripe side. But ripe enough to have fine flavor and color. Sometimes it's a good plan to mix some under-ripe with fully ripe fruit to get the best juice for jelly.

KADDERLY:

Or you can combine a pectin-rich fruit with one that has no pectin.

VAN DEMAN:

Very often done, yes. Or add a pectin extract - provided you don't put in so much that you overpower the flavor of the fresh fruit.

KADDERLY:

I'm glad to hear you say that. I never could see any point to raspberry jelly that didn't taste like raspberries.

VAN DEMAN:

But you can get very delicious and "different" flavors by combining fruits. Currants and raspberries, for instance. Or gooseberries and red raspberries. Gooseberries have the acid raspberries sometimes lack. And the raspberries have that beautiful ruby red color - - -

KADDERLY:

Ah, we're getting around to the art now - - -

VAN DEMAN:

But there's still more science to getting the pectin out of the fruit.

KADDERLY:

That's right. I remember an excellent table in the bulletin - - -

VAN DEMAN:

You like your facts in tables?

KADDERLY:

Yes, they don't beat around the bush. In about two inches this one lists the fruits for making jelly. And says how much water to use to a pound of fruit, and how long to boil it to get out the pectin - - -

VAN DEMAN:

And how much sugar to use to each cup of the fruit juice.

KADDERLY:

And isn't that just about the whole formula for making jelly?

VAN DEMAN:

It is for anybody who's made jelly before and knows the practical points. An experienced jelly maker knows that you get the best results if you don't try to make too much jelly at a time. Six or 8 cups of fruit juice with sugar in proportion makes about a dozen or 15 glasses of jelly. In a wide flat-bottomed kettle you can cook that amount quickly. You don't overcook the pectin and make it lose its jelling power. And you don't "boil away" the fine fresh flavor and color of the fruit, and make the jelly strong-tasted and dark - - -

KADDERLY:

And to tell when jelly's done, Mrs. Yeatman still thinks the 2-drop test's the best.

VAN DEMAN:

Wallace, you certainly have conned that jelly bulletin carefully.

KADDERLY:

You gave me an assignment. I tried to do my best.

VAN DEMAN:

Thank you a lot for your help.

KADDERLY:

But there's lots more you might say about the art of jelly making.

VAN DEMAN:

I know. But we'll have to postpone that. "Art is long and time is fleeting". And I want to leave you time to give our listeners the title of the new bulletin - - -

KADDERLY:

Very well. "Home-made Jellies, Jams, and Preserves". That's what it's called. And by the way, Ruth, please thank Mrs. Yeatman very much for this jelly.

VAN DEMAN:

I'll do that.

KADDERLY:

I'm going to try it at lunch. I'll judge it by the score card for home-made jelly on the back of her bulletin.

VAN DEMAN:

That will be turning the tables on her. But I know that she won't mind.

KADDERLY:

And I hope you won't mind if a great many jelly makers - experienced and otherwise - write you for this latest publication on "Home-made Jellies, Jams, and Preserves."

VAN DEMAN:

Certainly not. That's what we printed it for.

KADDERLY:

Well, thank you Ruth, we'll be seeing you next Thursday. - - -

(Repeat how to order bulletin).

#####